

US-type claims

CLAIMS

1. A method for increasing the polyphenol content in an oil, comprising the steps of mixing the oil with olive fruit material and maintaining the mixture for at least one minute and separating the oil from the mixture, where also an aqueous acid solution is incorporated in the mixture.
2. A method according to claim 1, wherein the aqueous acid solution has a pH of 2 or less.
3. A method according to claim 2, wherein the aqueous acid solution has a pH of 0 to 1.
4. A method according to claim 1, wherein the acid is selected from the group consisting of hydrochloric acid, citric acid, phosphoric acid, acetic acid, lactic acid and ascorbic acid.
5. A method according to claim 1, wherein the olive fruit material is selected from the group consisting of whole olive fruits, olive fruit particles and olive residue.
6. A method according to claim 1, wherein the oil is contacted with the olive fruit material at a temperature of at least 50°C.
7. A method according to claim 6, wherein the temperature is 90 to 100°C.

8. A method according to claim 1, wherein the oil is separated from the olive fruit material and the aqueous acid solution either by centrifugation or by filtration or by decanting.
9. A method according to claim 1, wherein the oil is an olive oil.
10. An oil, which when subjected to a HPLC analysis shows at least one peak situated between the group of peaks originating from aglycons which contain hydroxytyrosol or tyrosol moieties and the group of peaks originating from hydroxytyrosol and tyrosol themselves, of which at least one peak corresponds to a concentration of at least 1 ppm.
11. An oil according to claim 10, which when subjected to HPLC analysis under the following conditions  
a Chrompack Intersil5 ODS column, a gradient flow rate of 1 ml/min and an elution system consisting of solvent A (2% acetic acid in water) and solvent B (methanol), gradient: 0-20 min., A/B 85/15 %; 20-50 min., 15-75 B in A; 50-55 min., A/B 25/75, 55-56 min 75-100 B in A; 56-65 min. 100% B shows at least one peak in the area of a retention time of 15 to 30 minutes.
12. A food product containing an oil according to claim 10.
13. A food product according to claim 12, which is a mixture of a vegetable oil, preferably an olive oil and the oil according to claim 10.

Sub A

14. A food product according to claim 12, which is selected from the group consisting of a spread, mayonnaise, salad dressing and tomato sauce.

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